

# dunkelwaicen

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **14**
- SRM **17.3**

## Batch size

- Expected quantity of finished beer **8.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7.1 liter(s)**
- Total mash volume **9.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1 kg (49.4%)	85 %	4
Grain	Strzegom Monachijski typ II	0.75 kg (37%)	79 %	22
Grain	Weyermann Specjal W	0.2 kg (9.9%)	68 %	300
Grain	Fawcett - Pszeniczny Czekoladowy	0.025 kg (1.2%)	73 %	1001
Grain	Karmelowy Czerwony	0.05 kg (2.5%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Topaz	3 g	60 min	18 %